

2-COMPARTMENT SINK DISHWASHING PROCEDURE

Sanitizer effectiveness is based on three factors: 1) **concentration** of the solution in water; 2) **water temperature**; and 3) **contact time** with the dishes. Test kits are required by the FDA Food Code and the regulatory agency that inspects your facility. Chlorine and quaternary ammonium sanitizers are the most common in food service. Chlorine-based sanitizers should be 50-100 parts per million (ppm's) concentration and contact time is 7 seconds or more. Quaternary based sanitizers are usually 150 to 200 ppm's concentration and 30 seconds contact time.

METHOD 1: (ONE STEP METHOD)

DIRTY Drainboard	Compartment #1	Compartment #2	CLEAN Drainboard
	WASH & RINSE	SANITIZE	
	<ul style="list-style-type: none"> ➤ Warm soapy water ➤ Thoroughly clean off all food residues and grease ➤ Rinse free of all detergent with clear warm water 	<ul style="list-style-type: none"> ➤ Fill with tepid water (75°F) and sanitizer: <ul style="list-style-type: none"> ✓ 50 ppm Chlorine (one (1) tsp per gallon of water) ✓ 200 ppm Quats ✓ 12.5 ppm Iodine ➤ Test solution concentration ➤ Immerse and soak for at least 30 seconds ➤ Air dry on a clean surface or drainboard 	

METHOD 2: (TWO STEP METHOD)

Step 1:

DIRTY Drainboard	Compartment #1	Compartment #2	CLEAN Drainboard
	WASH	RINSE	
	<ul style="list-style-type: none"> ➤ Warm soapy water ➤ Thoroughly clean off all food residues and grease 	<ul style="list-style-type: none"> ➤ Rinse off all detergent with clear warm water ➤ Place cleaned equipment on a clean surface or drainboard 	

Step 2:

SANITIZE

DIRTY Drainboard	Compartment #1	Compartment #2	CLEAN Drainboard
		SANITIZE	
		<ul style="list-style-type: none"> ➤ Fill with tepid water (75°F) and sanitizer: <ul style="list-style-type: none"> ✓ 50 ppm Chlorine (one (1) tsp per gallon of water) ✓ 200 ppm Quats ✓ 12.5 ppm Iodine ➤ Test solution concentration ➤ Immerse and soak for at least 30 seconds ➤ Air dry on a clean surface or drainboard 	